

Ingredients



- 1 1/2 lb baby dutch yellow potatoes
- 3 tablespoons olive oil
- 1/4 Cup melted butter
- 1 tablespoon minced garlic
- 2 sprigs of fresh rosemary, chopped
- salt to taste

Hasselback Potatoes



Instructions

- Preheat oven to 425 degrees.
- Slice each potato into thin slices but don't allow the knife to cut all the way through. You want the bottom 1/4 inch or so to remain unsliced so the potatoes will stay together.
- Place your sliced potatoes on a baking sheet.
- Drizzle with olive oil. Roll your potatoes around in the oil to evenly coat each. Feel free to use more olive oil if necessary.
- Generously sprinkle with salt.
- Bake for 15 minutes.
- Remove from oven. Top each potato with minced garlic.
- Place back in the oven and bake for an additional 15 to 20 minutes. Finished potatoes should be soft with a bit of browning on the bottom.
- Remove from oven and sprinkle your chopped fresh rosemary on top. Serve warm if possible (but I have served them cold and they were definitely enjoyed that way too).

